2009
Colorado State Fair
"Dueling Cooks" Challenge

Seared Beef with Au Gratin Colorado Potatoes and Sautéed Vegetables

Chef Brian Puett and Debbie Shosky-Billings
Third Place

Tenderize beef then stuff with sautéed corn, broccoli, salt, pepper, garlic and mozzarella cheese. Roll then place in pan with olive oil and brown.

Slice potatoes and onions then mix two eggs and ½ cup cream and milk. Add cheddar cheese and bake.

Boil water and add carrots and radishes, then boil until soft and drain. Add Tomato Chipotle butter and sauté.